



## *Giovanna's On The Lake*

384 Canada St. • Lake George, NY • (518) 668-5401 • (800) Lake George

Housed in the lovely Georgian Resort and Conference Center, the all new Giovanna's On The Lake restaurant features Executive Chef Mike Cirelli's outstanding cuisine. This brand new menu is sure to offer something to please every palate.

Giovanna's On The Lake has a somewhat formal, yet comfortable ambiance. The bar area opens onto the main dining room, with a very inviting seating area adjacent. The gas fireplace, plasma TV, and overstuffed furnishings make it an ideal spot to enjoy drinks and conversation. The dining room features dimly lit crystal chandeliers and an entire wall of floor to ceiling windows showcasing the most dazzling view of Lake George and the Adirondacks you could ever hope to see.

With nature as our backdrop, we began our meal. Starting with appetizers, my companion opted for the fritto calamari, while I thought the tortellini en brodo would be the perfect choice to begin our evening of dining. My companion's calamari was sensational. Fresh and prepared-to-order daily—no shortcuts are taken with the calamari at Giovanna's. The tenderness of the calamari and the delicate batter made this dish a real treat. My tortellini en brodo was Italian comfort food at its best. A gentle chicken broth replete with cheese stuffed tortellini that tasted as though it was made on my Momma's stove top. There were many enticing dinner offerings with choices

ranging from beef braciola, Adirondack pork chop, veal marsala, chicken Giovanna and grilled lobster tail, to name a few. In ordering this particular evening, my companion and I both seemed to be in a seafood frame of mind. The shrimp scampi seemed just right to me, and my companion loved the sound of the seafood fra'diavolo. Both entrees came with a beautiful salad of mixed greens, red onion, black olives, cherry tomatoes and croutons topped with a simple house vinaigrette and grated parmesan cheese. My shrimp scampi consisted of plump jumbo shrimp sautéed with garlic, white wine and lemon, served over fettuccine. The freshness of the seafood was evident, and the fettuccine was cooked to a perfect al dente. My companion's seafood fra'diavolo was a tantalizing delight of clams, calamari, shrimp, and scallops simmered in a spicy marinara sauce. This dish was chock-full of fresh seafood and served with a zesty sauce that had a nice kick to it.

Giovanna's dessert menu was full of temptation, and we did succumb. The many tempting treats included Neapolitan, tiramisu cake, assorted gelato, and cheesecake. The seven layer sinful chocolate cake sounded too good to be true. This confection is baked by the Lake George Baking Company and was insanely delicious. Seven layers of moist, dense chocolate cake with fudge-filled layers, and crowned with the most spectacular chocolate butter cream frosting imaginable—it was an indulgence not



soon to be forgotten. Our cups of decaffeinated Starbucks coffee were the idyllic complement to the chocolate cake, and a nice way to round out our Giovanna's experience. Our evening on the lake was truly memorable. Outstanding service, delectable food, and a view to rival any are what make Giovanna's truly special. Treat yourself to Giovanna's On The Lake. Breakfast, lunch, or dinner—with a children's menu as well—you'll be happy you did!